



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **EMPEROR CAFE (ESTABLISHMENT)**

Acct # **427233**

Address **12280 WESTHEIMER 8**

Zip **77077**

Owner **TONG HAN LLC**

Type Insp **Routine Inspection (001)**

Date
01/17/2019

Arrival
10:35 AM

Departure
02:00 PM

Telephone
(281) 497-6065

District
205

Score
5.00

Permit Expiration
12/01/2019

Permit Type
F,G

Certified Manager
Ming He Shi - 221023 - 01/26/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Cold-Hold Unit	38.00 ° F	Chicken / Cold-Hold Unit	39.00 ° F	Ambient / Cold-Hold Unit	40.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge operating the food establishment / mobile food service unit not in full compliance with article II.</p> <p>OBSERVATION - Roach infestation, unsanitary conditions. CORRECTIVE ACTION - Operating a food establishment (Emperor Cafe) not in full compliance with Article II New Violation.</p>	01/18/2019
20-21.02(b)(01)	<p>Cross contamination. Except as specified in subitem c of this item, food not protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from: Raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready to eat food such as vegetables; cooked ready to eat foods. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready to eat food.</p> <p>OBSERVATION - Raw shell eggs stored over carrots, onions. Raw pork stored with peas/carrots. CORRECTIVE ACTION - Store raw products below produce and ready to eat foods. New Violation.</p>	01/17/2019
20-21.03(a)(02)	<p>General. Container of food not stored a minimum of 6 inches above the floor.</p> <p>OBSERVATION - working bags of corn starch, jugs of oil, buckets of sauces, bags of rice stored on floor CORRECTIVE ACTION - Store food container 6 inches above floor surface. New Violation.</p>	01/17/2019

COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 1/17/19, 10:45AM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 01/30/19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Call me tomorrow when you have completed the corrections and are ready to reopen.
832-509-9187

Person in Charge (Signature) Ming He Shi

Date: 01/17/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)

Date: 01/17/2019



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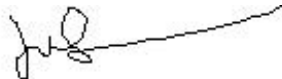
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20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". OBSERVATION - Cooked meats, egg rolls prepared yesterday not date marked. CORRECTIVE ACTION - Provide date marks for prepared food held more than 24 hours or discard. Date mark shall include the date the food was prepared AND the discard date, which shall not exceed 7 days. New Violation.	01/18/2019
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. OBSERVATION - Bulk foods stored in open bags. Food left uncovered on storage shelves. CORRECTIVE ACTION - Cover containers to prevent contamination while being stored. New Violation.	01/17/2019
20-21.03(a)(03)	General. Food stored in locker rooms / dressing rooms / garbage room / mechanical rooms / toilet room / vestibule / under open stairwell / other sources of contamination. OBSERVATION - Sauce packets, oil, chopsticks being stored in vestibule outside restrooms. CORRECTIVE ACTION - Relocate items to an approved area. New Violation.	01/18/2019
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. OBSERVATION - Bowls with no handles being used to dispense food in multiple bulk food bins. CORRECTIVE ACTION - Provide suitable dispensing utensils for (employees / consumer) during phase of preparation / service. New Violation.	01/17/2019
20-21.09(a)	Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles. OBSERVATION - Water bottle with screw-type lid in food prep area. Cook said it was his water. CORRECTIVE ACTION - Discontinue drinking from an open beverage container in a manner which contaminates (employee hands /exposed food / clean equipment / clean utensils / clean linen / unwrapped single-service articles). New Violation.	
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. OBSERVATION - Lid to chest freezer damaged. Insulation visible. CORRECTIVE ACTION - Repair or replace damaged lid. New Violation.	01/17/2019
20-21.10(a)(06)	Materials; general. Canvas cloths. With the exception of approved easily cleanable belts on equipment used for the conveying or shaping and conveying of bakery products in the precooked stage and napkins used when serving bread and rolls, use of canvas cloths or other cloth materials as food-contact surfaces is prohibited. OBSERVATION - Linen towels used on top of multiple food items in cooling units. CORRECTIVE ACTION - Do not use canvas cloth / other cloth materials as a food-contact surface. New Violation.	01/17/2019
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. OBSERVATION - Linen towels used as liners on shelves, carts, under cutting boards CORRECTIVE ACTION - Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant /nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	01/17/2019

Person in Charge (Signature) Ming He Shi

Date: 01/17/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)



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20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. OBSERVATION - At the time of inspection, establishment had just opened for business. Operator stated they clean at night. Large amount of food debris from last night left on equipment, cutting boards. Prep cooler dirty with accumulation of food debris. Knives stored dirty. CORRECTIVE ACTION - Wash, rinse and sanitize kitchenware after interruption of operations. New Violation.	01/18/2019
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. OBSERVATION - Food debris on racks, shelves, counters, exterior to coolers, door handles, exterior to bulk food bins CORRECTIVE ACTION - Clean nonfood-contact surfaces of equipment (name) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	01/18/2019
20-21.12(a)	A three-compartment sink not used when washing, rinsing and sanitization equipment / utensils manually except where a three-compartment sink is not required under section 20-21.11(b) of this code, in which case the procedure may be performed in the two-compartment sink. OBSERVATION - 3rd compartment of 3 compartment sink covered with large cutting board. On top of cutting board were what appeared to be clean stainless steel bowls, dead roaches, a roach egg case, and a raw shrimp. When cutting board was removed, sink was discovered to be full to the rim with old water, grease, pieces of food equipment, and one vent hood filter. Sink is inaccessible. Operator stated that he cleaned the filters 1 week ago. CORRECTIVE ACTION - Provide three compartment sink. Maintain clean and accessible at all times. New Violation.	01/17/2019
20-21.14(b)(01)	Storage. Cleaned and sanitized utensils and movable equipment not stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means. OBSERVATION - Clean pans stored on floor. CORRECTIVE ACTION - Store (utensils / equipment) at least 6 inches above the floor when (utensils / equipment) are cleaned and sanitized to protect from cross contamination. New Violation.	01/18/2019
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. OBSERVATION - Interior to ice machine door dirty. Ice cubes contaminated inside machine with visible dirt. CORRECTIVE ACTION - Clean / maintain ice making machine to prevent contamination of the ice. Drain all ice from machine and deep clean interior of machine and all tubing. New Violation.	01/18/2019
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. OBSERVATION - Hot and cold water shut off at hand sink next to dish machine. CORRECTIVE ACTION - Maintain plumbing in good repair at all times. Corrected On-Site. New Violation.	COS
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities. OBSERVATION - Self-closing device missing from women's restroom door. CORRECTIVE ACTION - Make toilet room doors to be tight fitting / self-closing / solid. New Violation.	01/24/2019

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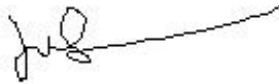
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Permit Expiration 12/01/2019	Permit Type F,G	Certified Manager		

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Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.19(c)	<p>Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p> <p>OBSERVATION - Paper towels not readily accessible from dispenser in kitchen. Operator had to unlock dispense and pull towels through for access. No paper towels provided to hand sink by dish machine.</p> <p>CORRECTIVE ACTION - Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. New Violation.</p>	01/17/2019
20-21.20(a)(01)	<p>Containers. Garbage / recyclables / returnables / refuse not kept in durable / easily cleanable / insect-proof and rodent-proof containers that do not leak and do not absorb liquids. Plastic bags and wet-strength paper bags may be used to line the containers, and they may be used for storage inside the food establishment.</p> <p>OBSERVATION - Card board boxes being used to store trash by back door.</p> <p>CORRECTIVE ACTION - Provide leak proof, non absorbent, covered garbage containers. New Violation.</p>	01/18/2019
20-21.21(a)	<p>Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents.</p> <p>OBSERVATION - >10 live roaches, all life cycles, seen on premises. Roaches found under cardboard boxes, on cutting boards, on clean sheet pans, on prep table, on walls. >10 dead roaches seen throughout - on prep tables, around clean equipment, on floor, under equipment. Excessive amount of food debris/dirt on equipment. Food left open overnight, dirty mop water left overnight. Standing greasy water left in 3rd compartment of 3 compartment sink for approx. 7 days (per operator).</p> <p>CORRECTIVE ACTION - Maintain premises clean. Food is to be stored in sealed containers. Drain all standing water. Maintain all food and non-food contact surfaces clean to sight and touch. Maintain contract with professional licensed pest applicator. New Violation.</p>	01/18/2019
20-21.22(a)	<p>Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean.</p> <p>OBSERVATION - Excessive amount of grease/food debris on floor under cook line, under dish wash area, under shelves, along walls.</p> <p>CORRECTIVE ACTION - Maintain walls clean New Violation.</p>	01/18/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.</p> <p>OBSERVATION - Walls with accumulation of food debris/splash throughout kitchen and dish wash area.</p> <p>CORRECTIVE ACTION - Maintain walls clean to sight and touch. New Violation.</p>	01/18/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</p> <p>OBSERVATION - Large crack in wall in women's rest room</p> <p>CORRECTIVE ACTION - Repair crack in wall. New Violation.</p>	01/31/2019
20-21.27(a)(02)	<p>Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition.</p> <p>OBSERVATION - Can of Raid insecticide at dish wash area</p> <p>CORRECTIVE ACTION - Remove unapproved pesticide from establishment. Corrected On-Site. New Violation.</p>	COS
20-21.28(e)	<p>Cleaning equipment storage. After use, mops not placed in a position that allows them to air-dry without soiling walls / equipment / supplies.</p> <p>OBSERVATION - Wet mops stored immediately next to and touching food/equipment rack.</p> <p>CORRECTIVE ACTION - Prevent contamination by (maintaining/ storing) (maintenance/ cleaning) tools away from : food / utensils / single-service articles / linens.</p> <p>Store mop in a manner that permits air-drying without soiling (walls / equipment / supplies) after use. New Violation.</p>	

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